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THE GRAND FINALE

*The shopping is done. The gifts have all been opened.
It's time to sit down to a show-stopping holiday feast.
Here's how to get there*

recipes, pages 4-5

FIND THE RECIPES IN THIS ISSUE AND MORE AT FOODNETWORK.CA/HOLIDAYS

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From irresistible ***Our Finest*** appetizers and spiral ham to salted caramels and candy cane ice cream, Walmart has everything you need to make holiday entertaining easy, affordable and delicious.



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ANGUS

This holiday season, you don't have to compromise quality for price. Entertain in style with top-quality Angus beef from Walmart, hand cut from Canada AA grade or higher. So fresh and tender, its guaranteed!

herbed beef and prosciutto

PREP 15 min | TOTAL 1 hour 10 min | SERVES 4

- 1 750-g Angus beef shoulder roast
- ¼ tsp salt
- ¼ tsp black pepper
- 4 slices prosciutto
- ½ cup chopped flat leaf parsley
- 1 tbsp chopped fresh sage
- 1 tbsp chopped chives
- 3 tbsp olive oil, divided

PREHEAT oven to 350F. Untie the roast and divide lengthwise into 2 equal portions. Season the inside of the roast with ¼ tsp salt and ¼ tsp pepper. Layer prosciutto over one half of the roast.

STIR parsley with sage, chives and 1 tbsp oil in a medium bowl. Spread herb mixture over the prosciutto. Place remaining side of roast on top of herbs to sandwich the pieces of beef together. Tie beef together at 6 equal points along the roast. Rub roast with 1 tbsp oil and season with remaining salt and pepper.

HEAT remaining 1 tbsp oil in an oven-proof skillet over medium-high heat. Add roast and sear until beef is dark golden brown, about 3 min per side. Transfer skillet to centre of oven and bake until a thermometer inserted into the thickest part of the roast reads 155F for medium doneness, 40 to 45 min. Remove roast from oven and let sit for 10 min before slicing.

As featured in


LiveBetter

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Toast to Chic & Antique

Deck the tables with elegant vintage stemware, or modern versions inspired by these Casablanca-worthy coupes. Whether crystal, gilded or etched, these slender-stem cocktail glasses elegantly display champagnes bubbly assets



STEAL THIS STYLE

1. CRYSTAL FLUTE, \$6, HOMESENSE
2. GOLD-RIMMED COUPE, \$38 FOR SET OF 4, INDIGO.COM
3. CAMILLE COUPE, \$13, CRATEANDBARREL.COM
4. ETCHED COUPE, \$150 FOR SET OF 5, CYNTHIA FINDLAY ANTIQUES
5. SILVER-PLATED CHAMPAGNE BUCKET, \$100, WILLIAMS-SONOMA.COM

GIMME

A SPARKLING SIGNATURE DRINK

One of the happiest accidents in cocktail history is the negroni sbagliato. The legend goes – most drink lore, not surprisingly, is hazy at best – that a Milano bartender was making a negroni, that beloved trio of gin, Campari and sweet vermouth. Instead of gin, he mistakenly grabbed a bottle of Prosecco. The resulting cocktail still had the bittersweet punch of the mother drink, but was lighter, fresher, more vibrant. The new creation was christened “sbagliato,” which means “incorrect” in Italian.

With a festive hue and wintery flavours, the negroni sbagliato is a perfect cocktail to greet guests over the holidays. For a cold and perfectly balanced libation, the Campari and vermouth must be stirred over ice to chill and dilute. It's easy enough to make in quantity – use a water pitcher to stir the drink and divide it evenly among chilled flutes before topping it with sparkling wine. Then raise a glass to happy holidays and happy accidents.—*Eric Vellend*

NEGRONI SBAGLIATO

Preparation time: 5 minutes
Makes: 1

Ingredients

1/4 oz each Campari, sweet red vermouth
Ice cubes
3 oz chilled dry sparkling wine, such as Prosecco or Cava
1 strip orange zest

Directions

1. Chill a champagne flute in the freezer (or in winter, outside) for at least 5 minutes.

2. Pour Campari and vermouth in a cocktail shaker or mixing glass. Add enough ice to come above the liquid. Stir until ice cold, 30 to 40 seconds. Strain into chilled flute. Top with sparkling wine, pouring slowly. Garnish with orange zest and serve immediately.

TRY THESE BUBBLIES

- Codorniu Brut Clasico Cava, \$14
- Villa Sandi Prosecco Il Fresco, \$14
- From a Food Network Canada celebrity chef! David Rocco Dolce Vita Prosecco Extra Dry, \$16



ASK A CHEF

HOW TO COOK WITH YOUR KIDS

Celebrity chef — a dad of four! — Roger Mooking on how to get children into the kitchen

Roger Mooking's a busy guy. The celebrity chef appears on several television shows and has a music career but at the end of the day he's got a house full of kids and dinner to be made. Who can blame him for enlisting a little help from his girls? "I've got four kids," Mooking says, of his daughters ages 1, 3, 6 and 7. "They eat a lot of food and it's not gonna make itself."

Step 1: Gauge interest

Just because you love cooking doesn't mean your kids are as enthusiastic. If your kids aren't interested, don't force them. Make cooking a chore and you risk turning them away from the kitchen for good. "[Cooking] was a big part of how I grew up as long as they're interested I'm going to support that, Mooking says.

Step 2: Let them choose the meal

Making a popular meal can be key to getting little helpers on-board. Even for Mooking, the menu can

help inspire his most reluctant helper. "If I'm making something that she likes, she'll be interested," he says. "Other than that she just prefers to eat."

Step 3: Assign tasks

Once you know what you're going to make, you can delegate age-appropriate jobs. Anything that's not sharp or hot is good for any age. "My girls all know how to beat eggs, how to make dough and cut it with cutters for biscuits," he says. "I'll let them hold the measuring cup when I pour out the flour and they'll dump it in the bowl, or they'll use things like the potato masher."

Step 4: Enjoy

If all goes well, you'll have a great meal and some good memories. "They're my happiest customers, y'know?" says Mooking.

ROGER MOOKING IS A JUDGE ON CHOPPED CANADA, PREMIERING JAN. 10 AT 9 E/P ON FOOD NETWORK CANADA.

KITCHEN DICTIONARY

DEGLAZE

When you've "degazed" a thousand pans, it feels as standard a part of cooking as adding a pinch of salt. It's easy to forget the first time I read it in a recipe for beef bourguignon and felt utterly lost.

A key technique in a chef's repertoire, deglazing is adding liquid (usually alcohol) to a pan in which you've been cooking. The liquid picks up the bits of food (yummy nubs of caramelized garlic or chewy bacon fat) stuck to the pan, while the hot surface boils off alcohol. Water, juice or stock also work, but alcohol helps extract and dissolve flavour molecules, intensifying taste and aroma.

This can be one step in a long cooking process, such as deglazing with red wine after sautéing garlic and onion, before adding tomatoes for a sauce. Or it can be part of a last-minute beurre monté—white wine and butter thrown into a pan after fish is fried, whisked briefly for a quick sauce.

Despite the common belief that alcohol evaporates at boiling point, around five percent may remain in a long-simmered stew, or as much as 50 per cent in a quick pan sauce.

—Corey Mintz

THE GRAND FINALE

You're six steps away from the perfect roast

A guide to preparing the ultimate holiday feast your guests will remember all year. Best of all, it's easier than you think.

PHOTOGRAPHY: JAMES TSE

Apple Butter Glazed Ham

Prep & cooking time:
4 hours
Serves: 8-10

Ingredients

5 lb (2.25 kg) Macintosh apples, scrubbed and quartered (not peeled)
4 cups (1 L) apple juice
2 cups (500 mL) brown sugar
1 tsp (5 mL) ground cinnamon
½ tsp (2 mL) grated nutmeg
Juice of 1 lemon

Glazed Ham

1 10 lb (4.5 kg) ham
1 each carrot, celery stalk, leek, onion chopped
1 head of garlic, halved
1 cup (250 mL) apple butter
½ cup (125 mL) honey
¼ cup (60 mL) Dijon mustard
4 cups (1 L) water

Directions

Apple Butter

1. In large stockpot, combine apples with apple juice. Cook on low heat until apples are tender, about 45 minutes. Remove from heat and pass through a fine sieve. Return puree back to stockpot. Bring to a simmer; add brown sugar, cinnamon, nutmeg and lemon juice. Simmer on low heat, stirring often, for about 1½ hours, until reduced by half and thickened. Remove from heat and let cool.

Glazed Ham

1. Put vegetables in large stockpot and cover with water. Bring to boil then reduce heat to medium and simmer for 2 hours. Drain and place into roasting pan.
2. Preheat oven to 475F (180C).
3. In bowl, combine apple butter, honey and Dijon. To score ham, use a sharp knife to make parallel through skin and fat, 1/2 inch apart; brush ham with apple butter mixture.
4. Pour water in the bottom of roasting pan; place in oven and cook for 45 minutes, then reduce heat to 350 and cook for three hours, basting ham with apple butter mixture every 15 minutes.
5. Remove ham from pan and let rest for 10 minutes before carving.
—Recipe: Chuck Hughes



FOR MORE HEAVENLY HAMS, TASTY TURKEYS AND MEAT-FREE SIDES, VISIT FOODNETWORK.CA/HOLIDAYS

Crème Fraîche Mashed Potatoes

Prep & cooking time:
20 minutes
Serves: 4

Ingredients

1½ lb (750 g) red mini potatoes
1 clove garlic, sliced
3 tbsp (45 mL) butter
¼ cup (175 mL) crème fraîche or full-fat sour cream
1 green onion, chopped
Salt and pepper

Directions

1. Quarter potatoes and bring to boil with garlic in salted water. Simmer until potatoes are fork tender, about 10 minutes. Drain and return potatoes to pot.
2. Add butter and stir potatoes roughly with a fork to mash and melt in butter.
3. Stir in crème fraîche and green onion, mashing roughly. Leave visible lumps.
4. Season with salt and pepper to taste.
—Recipe: Anna Olson

Colourful Roasted Vegetables

Prep & cooking time:
90 minutes
Serves: 8-10

Ingredients

24 red and yellow mini potatoes (about 2.5 lb/1.25 kg)
1 bunch baby parsnips, peeled
1 bunch baby heirloom carrots, peeled and cut into smaller sticks
2 heads of garlic, tops sliced off
Vegetable or avocado oil
Salt and pepper
Italian seasoning
4 whole beets
Optional: cooked quinoa

Directions

1. Preheat oven to 400F (200C) and line two large baking trays with parchment.
2. In a pot of salted boiling water, blanch potatoes for five minutes. Drain and let dry.
3. Toss parsnips, carrots, garlic bulbs and potatoes with oil, salt, pepper and Italian seasoning in a large bowl.
4. Wrap whole, unpeeled beets individually in aluminum foil.
5. Spread vegetables in a single layer on each baking tray. Bake until soft, slightly wrinkled and fragrant, about 1 hour. Remove from oven.
6. Remove beets from foil; peel and discard skin. Slice beets thinly.
7. Arrange vegetables on a platter and serve.

Tip: Your vegetarian niece will appreciate the addition of fluffy cooked quinoa, a non-meat protein, to this dish.
—Recipe: Karon Liu

Broccolini with Lemon

Prep & cooking time:
10 minutes
Serves: 4

Ingredients

10 oz (300 g) broccolini
Salt
2 oz (55 g) butter
Zest of ½ lemon
1 tbsp (15 mL) shallot, chopped
¼ tsp (1 tsp) chopped garlic
1 tbsp (15 mL) lemon juice
¼ tsp (1 mL) pepper

Directions

1. Blanch broccolini in boiling salted water for 2 minutes; remove and immediately soak in ice water for 2 minutes.
2. Meanwhile, in hot pan, melt butter with lemon zest, shallots and garlic.
3. Drain broccolini and add to butter mixture in pan; sautee for 2 minutes.
Season with salt and pepper. Toss well and serve.
—Recipe: Christine Cushing

GROCERY LIST

Produce

2 lemons
5 lbs Macintosh apples
1 each carrot, celery, leeks, onion, green onion, bunch baby parsnips, bunch heirloom carrots
4 heads of garlic
1 bunch (10 oz/300 g) broccolini
2 shallots
4 lbs (2 kg) red and yellow mini potatoes
1 green onion

Grocery

2 cups (500 ml) brown sugar
4 cups (1 l) apple juice
½ cup (125 ml) honey
¼ cup (60 ml) Dijon mustard

Dairy

2 sticks butter
¼ cup (175 ml) crème fraîche or full-fat sour cream

Butcher

1 10 lb (4.5 kg) ham

Bulk & Spices

1 tsp (5 ml) ground cinnamon
½ tsp (2 ml) grated nutmeg
Italian seasoning
Salt
Black pepper

MAKE THE BEST OF WHAT'S LEFT

Because when it comes to food, the morning after should give the night before a runny egg for its money



"When you're a chef and that's your primary lens on food," says chef Michael Smith, "leftovers take on a bad cast." Diners often think that restaurant specials are made of unsold food from the night before.

"But when you're a home cook it's just part of life. So you anticipate that. It's one more reason why you try to cook whatever you're cooking right in the first place, so the leftovers are valid as well."

Hiding last night's holiday meal in morning eggs is an easy default use of leftovers, but Smith, a judge on Food Network's Chopped Canada, sees it more as a cheat for concealing overcooked food.

"You can make a frittata out of anything. What's wrong with it is, it really comes down to the quality of the leftovers." Dried out hams and turkeys, says the television host and cookbook author, are the result of improper cooking — heat too high, too long, not enough moisture from basting.

"Make a broth," advises Smith. A quick stock, bones thrown into a pot of boiling water while the table is being cleared, can reinvigorate those dishes when they are reheated. "That broth is the key to moisture the next day with the leftovers."

But even with a properly cooked ham, he is more interested in its secondary use.

"Rarely do we roast a ham and eat every single bit of it," says Smith. "You know you're gonna have leftovers. So as you start to carve the ham, right away, take a big chunk off it, and maybe even the very best chunk, for sandwiches."

From a sandwich so good you may cry while eating it to sweet little quiche, the following recipes from foodnetwork.ca make the best of what's left.

—Corey Mintz

YOUR NEW FAVOURITE BREAKFAST RECIPES

Ham-and-Egg Grilled Cheese Sandwich

Ingredients

4 slices sourdough bread
1 cup (250 ml) butter, softened
6 oz (175 g) each thinly sliced cheddar cheese and ham
2 fried eggs

Directions

1. Preheat frying pan on medium-low heat
2. Brush one side of each slice of bread lightly with butter. Pile two slices, butter side down, with half of cheese, ham and 1 egg each.
3. Top with remaining slices of bread, buttered side up.
4. Place the sandwich in pan and cook until lightly browned, about 3-5 minutes. Flip and repeat. Serve.

—Recipe: Andrea Nicholson

Ham-and-egg grilled cheese sandwich



MAKE A SANDWICH BAR FOR BRUNCH

Ham-and-cheese sandwiches are so good that they're part of so many cuisines: jamon serrano and Manchego in Spain, Gruyere in a French croque monsieur, American processed cheese in a fried baloney sandwich. Heat through slices of ham, then stock a buffet with bread, mustard and cheese so guests can build their sammies while the ham is at its warm best. —Corey Mintz





THIS PAGE: DINNER PLATES, \$95; SILVER ICE BUCKET AS SERVING BOWL, \$195; CUTLERY, \$50 PER PLACE SETTING, ALL CYNTHIA FINDLAY ANTIQUES; GOLD CHARGER, \$12 EACH, AND NAPKINS, \$40 FOR 4, BOTH ZARAHOME.COM

ON THE COVER: SILVER TRAY, \$695; WEDGE-WOOD PLATTER, \$265; RECTANGULAR SILVER SERVER, \$195; ROUND PEDESTAL BOWL, \$95; MOTHER OF PEARL CARVING SET, \$795; DINNER PLATES, \$95 EACH; CUTLERY, \$50 PER PLACE SETTING; GOLD SERVING PIECES, \$25 FOR 2; SALT AND PEPPER SHAKERS, \$75 PER SET, ALL CYNTHIA FINDLAY ANTIQUES; SMALL BOWL, \$6; WESTELM.COM; NAPKINS, \$40 FOR 4, ZARAHOME.COM

TASTES LIKE CHRISTMAS

Three Chopped Canada judges on holiday traditions they'll never forget

Red wine & Stilton Cheese Chef John Higgins



Sending Christmas cards to family in Scotland is the kick off, then watching old movies, and my favourite musical: *The Sound of Music*. I sing every song—though I can't sing a note.

Christmas Eve means a great bottle of red wine with Stilton cheese and December 25 is turkey and all the trimmings and heaps of stuffing.

Nougat & Candied Chestnuts Chef Massimo Capra



Food reminds me of this season: lasagne, roasted veal, chocolate covered cherries and marron glacé (candied chestnuts) and pickled eel—available only at this time of the year—and the nougat from my hometown.

Since I left home in my early teens I have always tried to keep the culinary traditions alive.

Kutya Chef Anne Yarymowich



My dad was in the armed forces, so we moved around. But Christmas was "at home time" with a tree and all the trimmings, and a big focus on food—weeks of preparation, cooking and baking.

My family is Ukrainian so our Christmas Eves were very traditional, with a 12-course meal. The first course—the only dish my Dad ever made—involved pounding poppy seeds and wheat berries. He made it seem like a very big production! We knew Christmas was upon us when he started making the kutya.

CHOPPED CANADA PREMIERES JAN. 10 AT 9 E/P ON FOOD NETWORK CANADA.

KITCHEN HACKS

SUPPORTING ACTORS

A basic ham, even if it's warm and juicy and glazed with honey, or cured in cider and roasted in hay grown in Narnia, can be a bit of a drag on its own: too sweet, too salty or just too...hammy. It needs friends.

Here, two more supporting actors that will help your ham look like a star.

Roast yams with horseradish

Roast yams whole and mash the flesh with brown butter. Fold in horseradish and parsley, also good friends of

ham. The cool, green herb cuts through the natural saltiness of pork.

Caramelized apples with brown sugar and rum

The hardy flesh of russet apples make them ideal for cooking. Toss some big apple chunks with brown sugar and cinnamon and let them slowly caramelize in a pan until they're sticky on the outside, soft on the inside. Deglaze with rum and honey for extra dimensions of flavour.

—Corey Mintz

Leftover Mashed Potato Pancakes with Cured Salmon

Ingredients

2 cups (500 ml) chilled leftover mashed potatoes
2 tbsp (30 ml) melted butter
¼ cup (50 ml) all-purpose flour
¼ cup (50 ml) milk
1 egg
Pinch salt
2 tbsp (30 ml) vegetable oil
1 lb (500 g) cured salmon
½ red onion, sliced into very thin rings
1 tbsp (15 ml) capers
½ cup (125 ml) sour cream (optional)
Olive oil
Black pepper

Directions

- In large bowl, stir chilled mashed potatoes to loosen; drizzle with butter. Using rubber spatula, mash butter through potatoes. Set aside.
- Heat vegetable oil in non-stick frying pan over medium-low heat.
- Drop batter in dollops into pan, keeping pancakes no bigger than 3-inches (8 cm) in diameter.
- Cook until bottom is browned, about 1 minute, then flip and repeat to brown second side. Add oil to pan as required.
- To keep pancakes warm after cooking, place on tray in 250F (120C) oven.
- To serve, top each pancake with salmon, onion and capers. Add dollop sour cream, if

desired. Garnish with drizzle of olive oil and sprinkling of black pepper.

—Recipe: Jennifer Low

Eggs-and-Ham Quiche

Ingredients

12 tart shells (muffin-sized frozen or homemade)
4 large eggs
Sea salt and black pepper to taste
2 tbsp (30 ml) milk or cream
About 3.5 oz (100 g) thinly sliced or coarsely chopped ham

Directions

- Preheat oven to 375F (190C). Place frozen tart shells on cookie sheet or homemade pastry into muffin tins and set aside.
- In a medium bowl, whisk eggs, salt, pepper and milk until blended.
- Line bottom of each tart shell with thinly sliced or coarsely chopped ham. When adding ham or bacon, either line each tart shell with meat or coarsely chopped ham.
- Ladle egg mixture into shells; top with pinch of cheese.
- Bake until egg is spongy to the touch and cheese is melted, 20 to 25 minutes.

TIP: Coarsely chopped bacon and thinly sliced prosciutto are each good substitutes for ham.

—Recipe: Signe Langford

Eggs-and-ham quiche



COME IN & HAVE A BITE TO EAT

entertaining essentials

Hometrends white dinnerware and serving ware look right year-round. Here are a few favourite pieces. **Hometrends items, left to right:** Square serving platter, \$14.97. Round dip platter, \$14.96. 4-piece cheese knife set, \$5.96. 7-piece lazy Susan, \$19.96. Wine glasses, \$15.97 for a set of 8. Rectangular serving platter, \$12.97.



hometrends

available at
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spread some cheer

Need a little help to get things done? Whether you're hosting four guests or 40, Walmart has just what you need for lunch, a cocktail party or a buffet-style dinner. Minimal prep means you'll have plenty of time to mingle.



1. Our Finest Quarter Spiral Sliced Ham, \$18, and Grain Fed Young Turkey, \$30.



2. Our Finest Cheese Puff Pastry Collection, \$10 for 40 pieces. An assortment of French-style puff pastry appetizers stuffed with four savoury fillings.



3. Your Fresh Market Medium Cheddar Cheese, \$4.97 for 275 g, Marble Cheddar, \$4.97 for 275 g, Goat Cheese Log, \$3.97 for 130 g, and Goat Cheese Log with Fine Herbs, \$3.97 for 130 g.



4. Our Finest Stuffing Topped Mini Turkey Pies, \$5 for 12 pieces. Everything you love about Christmas dinner, baked into a golden mini-pastry.



5. Our Finest Bacon Wrapped Sweet Chili Chicken Bites, \$10 for 15 pieces.



6. Our Finest Mini Vegetable Spring Roll Appetizers with Plum Sauce, \$10 for 22 pieces. Seasoned veggies encased in a crispy wrapper.



7. Our Finest Bacon Wrapped Cheddar Smokie Bites, \$10 for 15 pieces. Naturally smoked pork sausage and cheese mini-appetizers.



8. Our Finest Kettle Cooked Peanuts, \$5 for 450 g. These slow-cooked, seasoned peanuts are available in four flavours: Lime & Chili, Sea Salt & Balsamic Vinegar, Applewood Smoked BBQ, and Sriracha.



9. Our Finest Stuffed Colossal Olives, and Garlic Stuffed Colossal Olives, \$2.97 each for 375 mL.



10. Our Finest Meatball Trio, \$15 for 1.36 kg.

TIP: build a balanced cheese plate by offering 3 or 4 varieties with different flavours + textures

add fresh fruit to drinks for a festive spin

as featured in Walmart Live Better magazine

these indulgent treats are ready-made. how easy is that?

Walmart

11. Our Finest Salted Caramels, and Pecan Caramel Clusters, \$6 each for 400 g. **12.** Your Fresh Market Fruit Cake, \$7.97 for 400 g. **13.** Our Finest Mousse Lover's Mini Desserts, and Tiramisu Mini Desserts, \$5 each for 6 pieces. **14.** Our Finest Mini Cream Puffs, \$5 for 400 g. **15.** Our Finest Mini Eclairs, \$5 for 455 g. **16.** Our Finest Candy Cane Cookies, \$2.77 for 350 g. **17.** Our Finest Belgian Chocolate Biscuit Collection, \$10 for 1 kg. **18.** Our Finest Apple Cider, 1.89 L, see store for pricing.



For more great products, visit Walmart.ca/entertaining.



WHAT TO GIVE THE PERSON WHO EATS EVERYTHING

Chef Edén Grinshpan picks the perfect presents

1. *Saveur: The New Classics*, \$45, indigo.ca

With more than 1,000 recipes and handy tutorials covering everything from brunch to pizza, meat to desserts, this new tome from the trusted culinary magazine is reminiscent of the holy bible itself: *The Joy of Cooking*. There's enough in here to keep hard-core home cooks and part-time dabblers happy.

2. Le Creuset rectangular bakeware, \$250, thebay.com

Just as jewellery lovers squee! at the sight of a blue Tiffany box, no cook can contain their delight at seeing the cheery hues of Le Creuset bakeware. This trio of dishes is versatile enough for roasts, baked pastas and whatever else the recipient owes the person gave them these dishes.

3. Marble and wood pedestal, \$45, indigo.ca

Elevate the treats the avid baker on your gift list makes from the simple to the sublime with this elegant pedestal. Bonus points if you load it up with brownies or cupcakes before gifting it.

4. Lucky Peach subscription, \$48 for 8-issue holiday collection

The quarterly magazine from Momofuku chef David Chang offers an inside look at chef culture around the world with insightful essays, gorgeous photography, cheeky illustrations and—of course—recipes. An anti-gourmet mag, the food is often messy, the kitchens less than gleaming, and the restaurants loveable holes-in-the-wall.

5. *Toronto Cooks*, \$38, indigo.ca

Food writer Amy Rosen compiled dozens of recipes from the city's most popular restaurants in a beautiful coffee table book that also serves as a yearbook capturing 2014 in Toronto dining. It's heavy on the burgers, donuts and bacon. And that's all right by us.

6. Gyokuro Yamashiro tea, \$39/100 grams, davidstea.com

This is definitely a splurge item, but the buttery richness of these leaves will ruin the drinker for all other green teas. Excellent on a cold morning or as a palate-cleanser after dinner, gyokuro leaves also do surprisingly well in baking, ground in a coffee grinder and added to shortbreads and cakes.

7. Susur Lee's Happy Holiday Basket, \$60, susur.com/lee

Toronto's original celebrity chef, Susur Lee has put together a basket containing a bottle of ice syrup, signed chopsticks, a cranberry-raspberry-lemon compote, a jumbo fortune cookie and a spice mix called Golden Sand. Perfect for Lee groupies out there.

8. Soma truffles, \$2 each, somachocolate.com

The gold standard of chocolate-making in Canada, you can always count on Soma for unusual and innovative flavours (Douglas Fir truffles, anyone?). This season, they're releasing new worldly flavours such as mulled wine, Vietnamese coffee, Thai iced tea and a spicy Mexican Chamoy.

9. Dropp! bowl, \$80, bergo.ca

Add a literal drop of whimsy to the kitchen counter with this adorable fruit bowl (why yes, it is a Scandinavian design, how'd you guess?). Made of dishwasher-safe silicone, you can splash the bowl all you want and it'll bounce back.

10. Macaroons, \$38 for box of 16, nadege-patisserie.com

These candy-coloured confections are as delicate and pretty as glass-blown ornaments, and will be a hit either passed around a party or put under the tree on Christmas morning. A box of 16 from Toronto patisserie Nadege come in beautiful boxes designed by Canadian artists (the box by illustrator Brandon James Scott is shown below), letting you bypass gift-wrapping. Market edit: Karon Liu.

EDÉN GRINSHPAN IS A JUDGE ON *CHOPPED CANADA*, PREMIERING JAN. 10 AT 9 E/P ON FOOD NETWORK CANADA.



KITCHEN TOUR

Bryan Baeumler

In the new season of *House of Bryan*, the super contractor and HGTV celebrity trades a city house for a country dream home, and a kitchen to match

PHOTOGRAPHY: JARRETT FORD. STORY: COREY MINTZ



Contractor Bryan Baeumler and his wife, Sarah, chronicled a home reno and cottage build in two seasons of HGTV's *House of Bryan*. Now the pair, who have four young children, have sold the custom house in Oakville, Ont., and moved to the country with plans to build their forever home

on a 16-acre lot. *House of Bryan: In The Sticks* follows Baeumler and Sarah, the decorator-in-chief, as they turn the space into a dream home, complete with a dream kitchen. Ahead of the show's premiere, writer Corey Mintz spoke with Baeumler about counter space, choosing a sink and why fireworks are perfect inspiration for a lighting plan.

Everyone wants more counterspace. How much is enough?

Everyone wants more of everything, but I often find that people adapt quite easily to what they have. The bigger your countertop, the more clutter it will collect. In general, six feet of countertop for every person living in the house is sufficient.

You have marble counters. What's the advantage of marble over wood or stainless steel?

Marble really is a design choice. It's readily available, the look and feel are unmatched, and it's easy to machine for edge profiling and surface texturing.

Why no double sink? You've got the space.

We definitely have the space. The main sink is a 36-inch cast iron farmhouse apron sink from Kohler. It's quite large, and we didn't see the need to have a divided sink like we do at the cottage.

What's your lighting strategy?

Sarah definitely wanted it to be bright. When I walk in the kitchen I think, "Fireworks!" There is lighting under the exhaust hood, puck lights in and under all of the cabinets, and lots of pot lights in the ceiling. Lighting is art – it can set the mood in a room, and the right chandelier or pendant can be admired for more than just its bulb.

BRYAN BAEUMLER IS HOST OF *HOUSE OF BRYAN: IN THE STICKS*, PREMIERING DEC. 14 AT 9 E/P ON HGTV CANADA

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